STARTERS

Hot Rock $17.00
2.5 oz thinly slice short rib, sweet ginger marinate (cooked table side)

Edamame $8.00
Steamed Japanese soybean & sea salt | Add Spicy Garlic +$1.50

Miso Soup $5.00
Tofu, scallion, wakame seaweed, dashi broth

Crispy Brussel Sprouts $10.00
Flash fried yuzu butter, parmesan cheese, candied pecans

Shishito Peppers $10.00
Flash fried peppers and salt

Gyoza $11.00
6 pcs pan seared chicken dumplings, spicy ponzu w/ scallion dipping sauce

House Salad $8.00
Spring mix salad, EVOO, sesame ginger dressing

Seaweed Salad $7.00
Chuka seaweed, sesame seed, lemon

Cucumber Salad $7.00
Thin slice cucumber, sweet vinegar dressing, sesame seeds

Tako Wasabi $12.00
Diced cooked octopus leg, kizame wasabi, lemon juice, sea salt

Lobster Truffle Tempura $24.00
Lobster tail tempura, truffle honey aioli, shaved truffle, scallions, tobiko

Bang Bang Shrimp $13.00
Tempura Shrimp, Spicy Aïloi, Sesame seeds

Tuna Tacos $13.00
3pc crispy wonton taco, Bluefin tuna, ponzu, sweet ginger

SASHIMI CRUDO

Niji Sashimi Caviar $23.00
Bluefin tuna, yellowtail, salmon, mascarpone, truffle oil, ponzu, caviar

Hamachi Serrano Yuzu $19.00
Yellowtail serrano, garlic oil crispy garlic, ponzu

Bluefin Black Truffle $23.00
Bluefin tuna, wasabi mascarpone, garlic chips, shaved truffle, ponzu, truffle oil

Salmon Pop Rocks $15.00
Scottish salmon, pop rocks candy, ponzu, grape seed oil

Cajun Albacore Tuna $14.00
Premium Albacore, Baikon, creamy ponzu, micro greens

ENTREE

Kalbi Ribs $22.00
Beef Ribs marinated on our sweet soy reduction, carmelized pickled onion, and scallion

Chicken Katsu $22.00
Panko crusted chicken cutlet. truffle fried rice, fried egg

Miso Chilean Seabass $25.00
Yuzu miso marinated chilean seabass, grilled season vegetables

Salmon $22.00
Scottish salmon, seasonal vegetables, miso butter, miso potato puree

Ribeye Steak $30.00
16oz premium cut Ribeye, miso potato puree, side of miso butter | Add Shrimp +$10.00 | Lobster +$35.00

Pork Belly $25.00
Braised pork belly, sweet potato puree, Japanese BBQ

SIDES

Rice $3.00

Miso Potato Puree $8.00

Sauteed Vegetables $9.00

NIGIRI / SASHIMI

Nigiri X2 | Sashimi X3

WHITE & SILVER FISH:

Madai (Red Snapper)
Nigiri $15.00 | Sashimi $21.00

Hamachi (Yellowtail)
Nigiri $10.00 | Sashimi $16.00

Hirame (Flounder / Halibut)
Nigiri $16.00 | Sashimi $22.00

Unagi (Fresh Water Eel)
Nigiri $9.00 | Sashimi $15.00

Escolar (Butterfish)
Nigiri $10.00 | Sashimi $16.00

Saba (Mackarel)
Nigiri $8.00 | Sashimi $14.00

TUNA:

Otoro (Fatty Bluefin Tuna Belly)
Nigiri $21.00 | Sashimi $30.00

Maguro (Bluefin Tuna)
Nigiri $15.00 | Sashimi $22.00

Albacore (Longfin Tuna)
Nigiri $12.00 | Sashimi $21.00

SALMON:

Salmon Belly (Fatty Salmon Belly)
Nigiri $9.00 | Sashimi $16.00

Salmon (Atlantic Salmon)
Nigiri $8.00 | Sashimi $15.00

SHELLFISH & ROE ETC:

Hotate (Japanese Hokkaido Scallops)
Nigiri $10.00 | Sashimi $14.00

Uni (California Uni)
Nigiri $20.00 | Sashimi $28.00

Ikura (Marinated Salmon Roe)
Nigiri $20.00 | Sashimi $28.00

Red Tobiko (Flying Fish Roe) $9.00

Amaebi (Japanese Sweet Shrimp)
Nigiri $20.00 | Sashimi $28.00

Tako (Cooked Premium Grade Octopus)
Nigiri $13.00 | Sashimi $18.00

Oyster $12.00
3 pc green onions, tobiko, ponzu

Kizame Wasabi (Pickled Wasabi) $3.00

Chefs Nigiri Board
7 pc $45 Our Chefs Deluxe Choice Of Our Premium Sushi Cut To Perfection

Tokubetsu
15 pc $50.00 | 25 pc $74.00 • Chefs premium cut of most delicious and fresh fish

Chirashi Bowl $35.00
Our chefs premium cut of salmon, ebi, yellowtail, tuna, tako, tamago

ROBATA GRILL

2 skewers

Ribeye $14.00
Chimichurri

Seabass $13.00
Yuzu Miso Marinate

Chicken $7.00
Yum Yum sauce

Pork Belly $7.00
Japanese BBQ, pickled onion

Shishito Peppers $3.00
Salt

Mixed Veggie $4.00
Pesto sauce

SHAREABLE

Grilled Octopus $23.00
Romesco sauce, fingerling potatoes, cripy garlic, chimichurri, togarashi pepper

Fried Chicken $22.00
6 pcs of crispy Togarashi fried chicken, side of sweet BBQ sauce, and wasabi aioli

Tonkotsu Ramen $16.00
Tonkotsu Broth, Pork Belly, Soft Boiled Egg, Scallions, Wakame Seaweed

Jon's Wagyu Burger $22.00
Wagyu smash burger, cheddar cheese, iceberg lettuce, pickles, Soho house mayo furikake fries, sweet BBQ sauce (Owners Favorite Burger)

Short Rib Fried Rice $22.00
Teriyaki braised short ribs, daikon, shitake mushrooms, scallions, dashi scrambled egg

Spicy Seafood Ramen $18.00
Spicy Miso Broth, Garlic Cajun Shrimp, Mussels, Soft Boiled Egg, Nori, Scallions

SPECIAL ROLLS

Lobster Roll $33.00
Snow crab, cucumber, avocado, soy paper, lobster tail tempura, honey truffle aioli, shaved truffle, green onions

Surf & Turf Roll $26.00
Spicy snow crab, shrimp tempura, avocado, seared angus short rib, truffle mayo, 24 k gold flakes

Sunny Salmon $15.00
Salmon, cucumber topped with salmon and thin slice lemon

Lemon Drop Roll $19.00
Spicy tuna, yellowtail, daikon, avocado, cucumber, lemon, spicy garlic

Crispy Shrimp & Salmon $20.00
Panko shrimp, snow crab, asparagus, topped with salmon, wasabi tobiko

Crispy Rice $17.00
Crispy rice top with spicy tuna, serrano, spicy mayo, eel sauce, sesame seeds

Soho Loco $18.00
Spicy yellowtail, green onion, avocado, serrano, yellowtail, creamy ponzu, habanero

Hot Tropic Roll $18.00
Shrimp tempura, spicy tuna, shiso seared hirame, yuzu garlic ponzu, spicy mayo, sriracha

Firecracker Roll $17.00
Deep fried roll, spicy tuna, serrano peppers, cream cheese, sweet pickled onions

HOUSE ROLLS

California Roll $12.00

Spicy Tuna Roll $11.00

Shrimp Tempura Roll $10.00

Salmon Avocado Roll $10.00

Tuna Roll $12.00

Hamachi Roll $11.00

Philadelphia Roll $12.00

Rainbow Roll $17.00

Dragon Roll $18.00